9.

HOW TO

MAKE BREAD AT HOME,

SO AS TO PRODUCE

TWENTY-EIGHT POUNDS OF BREAD,

(OR SEVEN LOAVES.)

OUT OF

FOURTEEN POUNDS OF FLOUR.

* * *

LONDON:
M. WEDLAKE & Co., 118, FENCHURCH ST., CITY.

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How to Make Bread at Home

ECONOMICALLY;

OR,

HINTS ON BREAD-MAKING,

SHOWING

THE IMPORTANCE

IN A SANITARY POINT OF VIEW,

OF

DISCONTINUING THE USE OF PUBLIC BREAD,

WHICH,

WHEN ADULTERATED, IS PRODUCTIVE OF THE MOST SERIOUS CONSEQUENCES
TO HEALTH, AND EVEN LIFE; OFTENTIMES ENTAILING ON THE BODY
NUMEROUS DISEASES, WHICH SHOW THEMSELVES
UNDER VARIOUS FORMS.

"No man ought ever to marry a woman who knows not how to make Household bread."—Sir Richard Phillips.

BY

THE MOTHER OF A FAMILY.

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1856.

76270

TO THE READER.

URGED by, and at the repeated solicitations of, a few friends, the Authoress is induced to publish these pages, for the benefit of those who value a healthful state of life. She has consented to comply with their wishes, and should she succeed in making respectable tradesmen—the master bakers of the metropolis—prove to the world they do not come under the category of those who have been held up to suspicion, she will be sufficiently rewarded for her trouble.

THE MOTHER OF A FAMILY.

Leeds, November 2nd, 1855.

ENTERED AT STATIONERS' HALL.

HOW TO MAKE BREAD ECONOMICALLY.

At all times, the Arts, the most extensively connected with the health of the people, have, without contradiction, been those which bear some particular influence on the food of man. The manufacture of bread for the masses, has, therefore, at all times, engrossed the attention and awakened the interest of enlightened rulers. No art, perhaps, ever engaged more anxiously the cares of paternal governments, in their internal administration of affairs, nor received more encouragement from the authorities of the State, than the Art of making Bread. But, such is the apathy, and the carelessness of the governed, that there are few sciences, if any, which have made so little progress, or which have remained more stationary, than the one in question. Indeed, we might say, that it has sunk to so low an ebb in the way of improvement, that it has, in fact, more than any other, opened a door to many evil doers, for the mere sake of suddenly realizing great gains, at the risk of destroying, slowly, thousands of lives, which it is the duty of a wise government to furnish the means of prolonging.

Could we but adopt the regulations of some States in the East, styled by us, *Barbarians!*—who, when finding unprincipled tradesmen convicted of selling bread short of weight, or of bad quality, are immediately visited with the severest of punishments—such as public castigation, loss of property, and even death!—Whereas, in our boasted free and enlightened country, so highly civilized, a mockery or semblance of punishment is inflicted by the payment of a few shillings, when the offender has robbed the poor of thousands!

Let one enter a common bake-house, in any town or city of the United Kingdom, and more particularly in this great metropolis. Let him examine minutely into the operation of making or kneading the bread he daily eats—let him watch the transformation of the flour and water into dough, and he will observe with surprise and grief, that *no* improvement has for years yet been introduced or adopted, although such work has been performed some hundred times in the course of every twelvemonth.

No one hardly would believe that it is still actually with the HANDS, and not unfrequently with the FEET, that the SLAVES of the master baker are obliged to perform, nightly, the painful, nay, *disgusting* manipulation of kneading the dough, oftentimes watered or damped with the profuse perspiration of their whole bodies! The idea is revolting! The advocates for the emancipation of slaves should look after such practices. They really take place, without any deviation from truth.

"What the eye does not see
The heart does not feel."

It is repugnant to our sense of delicacy, propriety, and cleanliness, to say nothing of the cruelty inflicted on those miserable north-countrymen, usually employed in the making of our daily bread, to have to state these facts.

The operation of baking has also remained stationary. The ovens are not unlike, but even similar to those discovered in the ashes of Vesuvius, or amidst the ruins of Pompeii. Numerous attempts at improving the vicious systems of baking now in use, have been made unsuccessfully—but so much for routine—these attempts have proved abortive, the bakers having constantly shut their eyes to any plan devised for improving or changing their mode of fabrication of the staff of life.

Our readers will, or may very justly inquire, what are the remedies to be applied, or that we propose, for altering a system so pernicious in itself to the health of those employed or engaged in the trade? Our answer is short: let our engineers bring out a machine that will mix the flour and water, and knead the dough—the thing is easy enough, Let our clever bricklayers, or, perhaps, practical architects, study how to construct a proper oven, consuming less fuel, and capable of baking without injuring the dough; and last, but not least, let the flour be *pure* and unadulterated. Let it be made from sound wheat, well cleaned and dressed, before putting it in the mill. Let no *damaged* wheat be *allowed* to be ground into flour.*

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* "The only mode we can suggest is for families to make their own bread at home, and not to rely on the flour purchased at the mill. The only security they can obtain against adulteration is to grind their wheat into a small steel mill.

"In many parts of England, it is the custom for private families to bake their own bread. This is particularly the case in Kent, and in some parts of Lancashire. In the year 1804, the town of Manchester, with a population of 90,000 persons, did not contain a single public baker ! ! !"—*Encyclopædia Britannica*, 1855.

We copy the following lines on the subject of adulteration of flour, from a popular work. It will be seen that even our Government could not secure good and pure flour :—"It having been discovered that the flour supplied by contract, had, in some instances, been most shamefully adulterated, the corn is now ground at mills (Portsmouth Dockyard) comprised within the establishment, by which means the introduction of improper ingredients is prevented."—*Encyclopædia Britannica*, 1855, *and United Service Journal.*

In support of the arguments we have adduced in the text, we beg to place before our readers a statement on the Adulteration of Food, copied recently from the London papers :—

Few people are aware of the immense quantities of such article entering daily and hourly into our granaries and store-

"ADULTERATION OF FOOD.—A conference, attended by medical and other gentlemen, was held in Birmingham, lately, to consider the best means of preventing the adulteration of articles of food. Mr. Scholefield, M.P., in the chair. Mr. J. Postgate, lecturer on Anatomy at Sydenham College, Birmingham, presented a statement to the following effect:—

"Bread is made of flour, which, in addition to bean-meal, contains *alum* in variable but *injurious quantity*. It is white, dry, and readily crumbles, produces acidity and flatulency, and often leads to permanent dyspepsia and ill health. Being minus the proper quantity of gluten which gives the heart to bread, it ill sustains the strength of working men. Further, *the effect of alum* is to make an unsaleable, unsound wheat, saleable, and apparently sound, by absorbing the moisture, and is always added in much larger quantities directly after harvest.

Some dishonest traders, aware, perhaps, of the constipating effects of alum, very considerately introduce a little jalap. Alum in bread is easily detected by macerating it in water, and adding to the solution' ammonia. I am informed that American flour in a wet bad state has been, when dried, baked, and hardened, broken with hammers, and ground up with wheat to be sold at market prices. I can prove by witnesses, that Horse-bean meal is regularly mixed with wheat-flour, in the proportion of one sack of the former to fifteen of the latter. In the *Times* of the 18th of April, 1854, the price of Wheat at Mark Lane, is quoted at from 76s. to 86s. per quarter, and of Beans, 42s. to 45s.

Mr. Postgate stated he had *information from a Miller that alum to a large extent is regularly ground up with wheat, or mixed with flour and beans* also, when the price of wheat is high. This person stated that his *health* had been greatly *injured* by the alum-dust given off in grinding.

"After much discussion the Conference came to a resolution to petition Parliament to appoint examiners at the ports, and enable the Magistrates and Town Councils to appoint public analyzers in towns, and to provide by law, that fines be imposed, and that the County Courts adjudicate between the manufacturer or wholesale dealer and the retail tradesman, in case of adulterated articles being supplied; such Courts to have power to allow the retail tradesman compensation for his loss, and to inflict a fine not exceeding £50."

houses, at the outports and in London wharves. Our insular situation, together with the deficit in the production of wheat grown for home-consumption, oblige us imperatively at this day, to purchase and import large quantities from foreign countries. Such grain has to be conveyed to the place for shipment, a considerable distance—say some hundreds of miles, by land carriage, besides a long voyage by sea; and the damage caused by the transit makes it apparent, that in our markets there are always large parcels of damaged cargoes. Such parcels, of course, fetch generally from 10*s*. to 30*s*. less than those the prime of the market; oftentimes these parcels are sooner sold than any other. Millers find them suitable for their business, when mixed with a superior article. All are thrown into the same hopper—deny it who dare—no doubt with corn of a much higher price. What ingredients in the shape of drugs—vegetable or mineral, are used for bringing up the colour, we leave to the imagination of our readers!

We should not be incredulous on the subject, were we to be informed, that there is such a trade as either baker, or miller's druggist. We hope we may be in error, if we really are, in our conjectures. Could any liberal, and, of course, practical baker or miller, gratify us, or our curiosity, by telling us how he manages to reproduce the colour, when once lost by sea-water or any other cause; and, how he contrives to give his bread that peculiar whiteness, of which the poor are so fond, and which no experienced man ever refuses to indulge them with? We can only refer the sceptical reader to medical men of eminence, or to any young practitioner in any one parish of London, *who* has not had the good fortune of marrying a rich baker's daughter. If the latter does not admit, as he must, that he owes one-fourth of his practice to the unwholesomeness of the bread eaten by his patients; and, if he be candid enough, will confess that those of his friends who reside out of town on their farms, eating home-made bread, are less liable to those complaints, in which the liver is the chief or primitive cause, or seat—hence a regular course of medicine—pills, drugs, &c., must be had recourse to. When once indulged in, it becomes a habit, and such habit so long adopted, that the patient seldom can find relief without it: the result is, a series of complaints too awful to contemplate!

We have known persons long in the practice of swallowing medicine nearly every day—obliged by business, or for change of air, to spend a few weeks on the continent, and who, to their great astonishment, after a few days, found no occasion for the daily drugs, pills, &c., which they had been accustomed to take at home. The reason is very obvious—they partook of better bread—indeed, Bread, PURE and UNADULTERATED!

The French, who take medicine for cases of habitual constipation, are those who indulge in the immoderate free use of strong coffee and chocolate, besides pure brandy—as is the custom in France; but country families, living remotely from the capital, are seldom attacked by that most painful complaint, which embitters life—and deprives it of all its comforts and pleasures—its few pleasures!

If bread be the staff of life—and surely it is, at least to eighty out of every hundred—why not take means to ensure the supply of a pure, genuine article, even at the cost of a little more trouble in the management of our domestic affairs?

The answer given us may be, "Our wives, educated at boarding-schools, or at home by governesses, know nothing of bread-making; and our cooks very little more." Cannot we reply—Let them learn—be taught; few things are of greater importance to the welfare of their husbands and their families. We have learned, ourselves, more truly useful knowledge after thirty, than we have done before that period of our existence.

Under the score of economy, we would also recommend all heads of families to make the attempt to have their bread baked at home. Where there is a will, there is a way, as the old adage says. The economy is quite sufficient to induce people to make their own bread. As an axiom, every three pounds of flour must produce a four-pound loaf, especially in large families or establishments, in which the baker supplies, weekly, from fifteen to twenty loaves, besides the *deadmen** you are made to pay for, unless you have a most conscientious cook.

Allow us to state, that we are informed a sack of flour weighs 280 pounds. We are also told, that bakers make, more or less, from 96 to 100 quartern loaves of four pounds each, out of the said sack.

Now, how can these persons produce . .	400 lbs.
Out of	280 „
Difference, more or less, in favour of baker .	120 lbs.

The water, some may say, adds to the weight Granted—well and good; but not to the amount of 120 pounds, surely! For you must know, that by the baking, or action of the fire, the bread actually *loses*, and does not *increase* in weight. It would require, indeed, the subtlety of the Great Wizard of the North, now performing at the Lyceum, to make such a fact intelligible to any capacity.

Some of our tenants' good housewives assure us, that every quartern loaf costs them nearly 11½d. (bread made at home), (Nov. 24th, 1855.) Now by such a fact, we are rather startled, and almost thrown off our reckoning, and are still farther from being able to unriddle the art and mysteries of town bread-making. Surely something must be wrong somewhere.

Another fact, equally as difficult to make out:—A country-woman buys a peck of flour of the baker—such as it is, or may be good, bad, or indifferent—at least, it looks *white*; and she tells me, she pays for such flour the *very same price* as a loaf of that weight, bought at the same shop. Does the honest baker, when he sells a loaf of bread, make a present to the poor woman of so much of his men's labour, expense of house-rent, taxes, interest of capital, and the cost of his own maintenance, and that of his family, which he must do, in selling his bread without profit?

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* *Deadmen* is a technical term for those loaves put down in your weekly bills which you never had,—a very common practice among unprincipled town bakers.

These are facts difficult to digest. To all these statements you will naturally inquire, or ask—What do you recommend as a remedy, to avoid being thus imposed upon? And, what is more serious still, to escape being slowly poisoned by unprincipled tradesmen? We shall reply to such inquiries.—Compel the Legislature to enact laws, with heavy pains and penalties, against such underminers and destroyers of the public health. Air, water, and sewerage, have been purified and improved; men of independence have been found in Parliament for effecting improvements therein. Why should not the poorer classes—the most numerous everywhere—find voices raised for the protection of the almost only nutriment they partake of?

To the upper and middling classes, we would say,—be independent of the baker, as your country cousin is of the brewer—grind your wheat at home; it will take but one or two hours per week, which is no very fatiguing exercise.

A wheat mill may cost . .	£3	0	0
A sieve, about	0	7	0
A portable oven, about . .	0	7	6
Total . .	£3	14	6

AGAIN—

The purchase of a small Wheat Mill.

No. 1.	Placed against a post, the cheapest made, will cost about		£3 0 0
2.	A larger one, ditto, on stand, without dressing apparatus, about	£4 10 0	
3.	Ditto	5 10 0	
4.	Ditto	6 10 0	
5.	Ditto	7 10 0	
6.	One ditto, with flour-dressing apparatus under it, about	8 0 0	
	If your means will not allow you to go to the expense of No. 6, you may get a small sieve, at the cost of about		0 7 6
			£3 7 0

With the above you may grind about one peck, more or less per hour; with the larger one from half a bushel to three. On examining the above you may see that the outgoings are not very expensive.

ON GRINDING WHEAT.

With a small mill, such as we recommend (Nos. 1 or 2, and 3 and 6) you may pass through it, from about a peck to a bushel per hour; as the flour, or more properly speaking, the meal, will fall under into a receiver, or either a common plate or wooden box made for that purpose, without any separation of the bran.

You will have to use a small sieve to sift it, so as to eject the bran; but with No. 6 mill, you will find in the receiver below, your flour readily separated into *first, second,* and *third* sorts—the *bran* coming out at the side.

Some persons will prefer to mix the whole together, so as to make what is called *household bread*—far preferable and much more nutritious than if made entirely of first-rate flour: however, these three sorts may be found useful when pastry is required.

THE NEW PROCESS OF MAKING BREAD.

The new mode of making Bread by the process of Messrs. Journet, Martin, and Monin, has been surpassed by an experiment of Mr. Pepper, which produced 536*lbs.* 4*oz. of excellent bread from a sack of flour weighing* 280*lbs.*—Mr. Pepper's Report. *Laboratory, Polytechnic Institution, April* 15*th*, 1854.

"Having continued my experiments and microscopic examinations this week with the bread made by the new French process, as compared with the workhouse bread, both of which, it must be remembered, were made with the same flour, I am the more convinced that rice is the material which confers the *water-keeping property*, upon the bread made by the new process.

"1000 grains of each bread have been examined for gluten. The French contained 87¾ grains, the workhouse 96½ grains. Now the increased weight of gluten in the former, found by working the 1000 respectively into 529 and 360, must have come from *something added*; as, of course, the flour has not the power of increasing the gluten during its conversion into bread; and the following analyses, deduced from the quantity of water and gluten obtained, will approach the truth as near as the analyst can go:—

529 lbs. of French bread contain—	
Gluten	34
Gluten (possibly from Semolina added)	12
Starch from rice added .	29
Starch, Sugar, Gum . .	174
Water	280
	529

360 lbs. of Workhouse bread contain—	
Gluten	34
Starch, Sugar, Gum . .	174
Water	152
	360

The above analyses receive a further verification from the result of the following recipe, sent to me anonymously from Brighton, and printed on a sheet of note paper :

ANOTHER MODE
OF
MAKING GOOD HOUSEHOLD BREAD.

"Tie up one pound and a half of the best American rice in a thick linen bag, allowing it ample room to swell; boil it for three or four hours until it becomes a smooth paste; mix this while warm with *fourteen pounds* of best flour, adding the usual quantity of yeast and salt. Allow the dough to work a certain time near the fire, after which divide it into loaves, and it will be found to produce from twenty-eight to thirty pounds of excellent white bread."

"With the assistance of Mr. Clapperton, baker, Mortimer Street, this recipe was tried, and produced 26lbs. 13oz. of good bread, which, multiplied by 20, afford 536lbs. 4 oz. from the sack of flour, 20 times 14 being 280lbs.

Thus I produce 7lbs. 4 oz. more than the quantity (529 lbs.) produced by Messrs. Journet, Martin, and Monin; and I find that their bread, eight days old, has a sp. gr. of 1.190, the low sp. gr. obtained before, being due to air retained in the cavities.

"In making the bread with the boiled rice, Mr. Clapperton says, that flour must be dusted in, and most vigorously kneaded, and he will be happy to make any quantity for the curious, or those doubtful of the fact.

"In conclusion, I need hardly state, that the addition of rice does not make the bread unwholesome.

"The rice certainly *confers a valuable property* upon the bread, viz. the power of keeping moist and sweet for a longer period than the ordinary bread; and in large families or communities, baking at home, it might be found an economical mode of satisfying hunger, although the nutritious qualities, weight for weight, as compared with ordinary bread, would be about 50 per cent. less, *i. e.,* speaking in round numbers, a person must eat about 1½lbs. of the bread made with rice, to obtain nutriment equivalent to one pound of ordinary bread.

(Signed) "JOHN HENRY PEPPER."

"Professor of Chemistry, Royal Polytechnic
Institution, F.C.S., A.C.E., &c., &c."
(Copied from the Daily Papers.)

AN EXCELLENT METHOD OF MAKING HOUSEHOLD BREAD.

TAKE a peck of flour; put it into an earthen pan or kneading-trough. Mix a table-spoonful of salt with the flour. Then add 3 quarts of lukewarm water, and mix well together. Add rather more than a ¼ of a pint of yeast; work it well together again. Then, place it before the fire, with a cloth over it, for an hour. Then knead it well, till it becomes stiff. It will then be fit for the oven. This will make five quartern loaves —Bake them 2 hours.

N.B. The addition of milk to part of the water, say one-half, might be found extremely grateful, if the bread is to be consumed within a day or two.

We would particularly *advise* our readers not to USE any other *yeast* but the *natural yeast,* which may be obtained from any brewery.

We add here a good mode of producing yeast at home, if no brewer's yeast can be had on the spot; but as it entails a little trouble, few persons will take the pains to make it; the more the pity; as we are strongly urged by eminent Chemists not by any means to use any other than brewer's yeast.

N. B. The yeast-powder called DE GRELLIER'S is a very useful substitute and perfectly harmless. We strongly recommend it from experience.

DE GRELLIER'S
MODE OF HOW TO MAKE A LOAF OF BREAD IN FIVE MINUTES.

Directions for Use.—To make a Loaf of Bread in four minutes:—

Mix well one pound of dry flour with a good tea-spoonful of the powder, then dissolve half a tea-spoonful of salt in half-a-pint of cold water, with which you mix your dough, knead it in a baker's dough about two minutes, and bake off immediately in a brisk oven, but the dough will not be spoilt if it should stand for half an hour in a cool place; the bread will neither mildew, or turn sour, and will eat mellow at the end of fourteen days; by adding a good tea-spoonful of sugar and one ounce of butter, it will eat like a cake. For Plum or Seed Cakes, mix the powder as for bread, wet with milk or water, instead of eggs, and add the ingredients in the usual way. For pastry, one-third less of the powder will be required, and only half the usual quantity of butter or lard is necessary. Superior Yeast or Norfolk Dumplings may be made by the following simple process:—Take one tea-spoonful of the powder, mix thoroughly in 1lb. of dry flour, make into dumplings with cold water, put them immediately into boiling water and boil about a quarter of an hour. By using this powder your puddings will bear boiling the second day, when they will be equally light—1lb. of flour will make six good sized dumplings. The powder will not be affected by the weather, and will keep for any length of time, and in any climate as long as it is kept dry.

The powder may be had at Mary Wedlake's Establishment.

In packets at 1d., 2d., 4d., and 6d., each, and in Canisters for exportation.

THE ECONOMY OF BAKING BREAD AT HOME.

(November, 1855.)

	s.	d.
14lbs., or a peck of best flour	3	4
1½lbs. of Carolina rice	0	6
Yeast ¼ pint, say	0	2
Baking	0	3
	4	3
The above will produce from 28lbs. to 30lbs. of delicious bread; viz. 7 quartern loaves, which at 10½d. the present price at the bakers, would amount to	6	1½
Leaving a saving in your favour of	1	10½

BREAD TEST.

BY MEANS OF WHICH WE MAY ASCERTAIN THE QUALITY OF BREAD.

An important desideratum has long been felt, viz., an easy mode of ascertaining the relative goodness of bread. The comfort and health of so many are dependent on the purity and goodness of the bread they use, that it is astonishing so few attempts have been made to find a test easy of application for this purpose.

One of the most intelligent of the bakers of Edinburgh, mentioned to us one that he has been in the habit of using for twenty years past with uniform success.

Well fired bread, made of good and pure wheat-flour, is dry, light, and spongy. Bread made of inferior flour, or to which has been added rye, barley, potatoes, potatoe-starch, alum, &c., or bread under-fired or sweated, or acid, is heavier, damper, and less spongy.

The test is:—Cut from the two loaves pieces of equal size, and put them in saucers, having each the same quantity of water. The best bread will invariably absorb the most water.

The same may be accurately done by cutting the pieces of bread of equal weight, placing each in water, till thoroughly saturated, and weighing each piece again.

Invariably the best bread will be found to have absorbed the largest quantity of water, and to weigh the heavier.

THE IMPERIAL MANGLES,

SOLD BY

MARY WEDLAKE AND Co.,

No. 118, FENCHURCH STREET, CITY.

THE CHEAP VERTICAL MANGLE

Which may be easily worked by a lad, answering all the purpose of the old patent mangle, taking but 2 feet by 4 inches of room, the cost of which is only one-fourth of common mangles.

PRICE NETT CASH.

No. 1.	24 by 4 inch	Vertical	£2	10	6
No. 2.	30 by 4 inch	. . .	£2	15	6
No. 3.	33 by 4 inch	Imperial	£3	2	6

THE IMPERIAL MANGLE (WITH WHEEL & PINION.)

Which additions greatly increase the power.

PRICES NETT CASH, (WITHOUT STAND.)

No. 1.	24 by 4 inch	. . .	£3	2	6
No. 2.	30 by 4 inch	. . .	£3	10	6
No. 3.	33 by 4 inch	. . .	£4	10	6
No. 4.	33 by 6 inch	. . .	£5	10	6
No. 5.	34 by 6 inch	. . .	£7	10	6

If with Stand as above, 21s. 6d. extra.

THE IMPERIAL MANGLE

WITH HORIZONTAL SPRING PRESSURE AND NAPKIN PRESS,

REGISTERED.

THIS Mangle has been designed with an express view to meet the great deficiency which has so long and generally been felt in this article of Household Furniture. The fact is well known that Mangles have hitherto been exceedingly cumbrous expensive, unwieldy, and inefficient, and this has induced the Proprietors of the VERTICAL and IMPERIAL MANGLES to introduce an article which at once supplies this deficiency, and they are satisfied that a perusal of a selection of Testimonials from various parts of the kingdom, together with the favourable notices of the press will be sufficient to convince the Public *that this Mangle is the most efficient in use,* whilst it is free from all intricate or complex machinery, thereby avoiding liability to derangement. The price is fixed so low as to bring it within the reach of the artizan, equally as well as the more opulent of our countrymen.

THE IMPERIAL WRINGING MACHINE

WITH HORIZONTAL SPRING PRESSURE,

AND WASHING MACHINE

(*Registered.*) *Price* £6 10*s.* 6*d.*

The Washing Machine is made of wood, with the ends inclined inwards, and the bottom curved upwards. A dasher or swillers, working upon two brass centres, or axles, which when put in motion by means of the handle, causes the clothes to be forced violently against the ends, and squeezing the water through them, it rushes with great force to the opposite part of the machine, thereby alternately rinsing the clothes through, and puffing or lightening them up, prevents their being saddened down at the bottom, as is the case with most washing machines and dollies in use. The boards are all tongued and grooved, and fastened on with white lead and copper nails, so as to be perfectly water-tight. A moveable cover fits on the top, and keeps the steam, as well as the splashes of water, closed in the machine. The bottom is furnished with a brass plug, to let off the dirty water, and the whole is supported by a strong wooden frame, bolted together with iron bolts. It is capable of performing washing in less than half the time required by the ordinary mode; it does not injure the clothes so much as scrubbing with the hands; is exceedingly easy to work; and not liable to get out of order, or to require frequent repairs.

The WRINGING MACHINE is exactly of the same form and construction as the Imperial Mangle, but has only two rollers instead of three, and no mangling sheet. The pressure is very powerful, and the leverage easy. The two rollers—six inches in diameter, are wrapped with milled flannel, and the pressure can be regulated at pleasure, by means of the screw at the top. A Washing may be got out of the way in half the usual time by the use of this Machine, as the clothes can be wrung almost dry, and the Machine, acting as a simple pressure, does not injure the fibre, even of the tenderest linen; whilst in the ordinary method of Wringing with the hands, not only is a great portion of the water left in the clothes, but the fibres of the articles are often broken, and the clothes torn. The Wringing Machine is bolted on the Frame of the Washing Machine, and a piece of wood is raised behind to conduct the water into the butt.

N.B.—The Wringing Machine may be had separate from the Washing Machine, and in that case it is furnished with a Zinc Trough and Spout, to conduct the water into the washing tub.

DOMESTIC FLOUR MILL.

These mills are of very simple construction, having dressing-machine attached, so that they grind and dress at one operation. They do from one to two pecks per hour, according to the size, and their grinding parts being steeled they are very durable.

Steel flour mills, to fix to posts, to grind only, from £3, increasing 10s. each size to £6.

Sir,—In answer to your favour of the instant, we beg to state we sell Steel Flour Mills, which answer every purpose for a small family—we mean our No. ½, as above, without a stand, which is fixed against a post: it will grind about half a bushel per hour, price £3 0
Our No. 1, on iron stand, performs the same operation 4 10
Our No. 2, on a stand, will grind about 1 bushel, or more 5 10
Our No.3,on a stand,will grind about 1½ bushels, or more 6 10
Our No. 4, on a stand,will grind about 2 bushels, or more 7 10

Nos. ½ and 1 mills can be easily worked by a lad; the others require one or two men.

The flour coming out of these mills may be sifted in a small sieve, which we supply from 7s. 6d. each. Or, we supply a Flour-dressing Machine, at £3 10s., which divides the flour into three qualities—First, Seconds, and Thirds, the bran coming out at the back.

We have also a Mill, combining grinding and dressing at the same time, price £8 10s., called No. 2½.

We have also a Stone Mill, combining the both operations; but the working requires a strong man to turn, and it can only grind and dress about half a bushel per hour: we therefore recommend strongly and most particularly our Steel Mills, which with care may last a very considerable time in a family before re-cutting be necessary. It has been known to have ground 80 sacks of wheat before any necessity occurred to re-cut the cylinder, the cost of which does not amount to more than twenty shillings.

We remain, respectfully,
Your obedient servants,
M. WEDLAKE & CO.

N.B.—The prices above are net for cash, exclusive of packing.

RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 3699

Microfilm No:

Date	Particulars
August 1999	Chemical Treatment
	Fumigation
	Deacidification Renaissance 11A Liquid
	Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks